

ABSTRACT
IMPROVEMENTS IN OR RELATING TO THE HEATING OF PRODUCTS

Food products such as wraps (100) are displayed, sold and
5 subsequently heated in a heating apparatus (200). Within the heating
apparatus (200) are reactants, such as quicklime and water which, when
mixed, generate steam. An individual steam nozzle extends within the interior
of each wrap and is arranged such that the steam generated is injected into
the food product within its outer wrapper. The outer wrapper therefore acts to
10 form a steam container whereby efficient heating of each wrap is achieved.
Generally, the outer wrapper acts as an insulator to enable the heated wrap
(100) to be safely handled.

15

20

25

30

35 (Figure 9)